

Breakie

Breakie 8-14:30

Bircher muesli. Cinnamon overnight oats, coconut yoghurt, smashed green apple, poached fruit, raspberry crumble \$16 *df, vv*

Bacon buttie. Milk bun, streaky bacon, soft fried free-range egg, swiss cheese, house chutney, aioli \$15

Pancakes. Buckwheat blueberry pancakes, vanilla mascarpone, berry compote, real maple syrup \$21 *gf*

Shakshuka. Two free-range eggs roasted in tomato cumin sauce, roasted garlic haricot beans, spinach & almond & salted lemon salad, toast, Greek yoghurt \$21 *v, a-df*
add cheese kransky \$5

Mushroom bruschetta. Lemon thyme mushrooms, two poached free-range eggs, ciabatta toast, parmesan \$22 *v*

TK Eggs Benny. Two poached eggs on ciabatta, shaved ham sirloin, crispy potato hash, apple cider hollandaise, maple bacon crumb \$22

Farmers. Two eggs (Fried? Poached? Scrambled?), bratwurst, sautéed mushrooms, streaky bacon, TK potato hash, house chutney, toast. \$24

Winter greens. Charred mustard seed cabbage, roasted cauliflower, grilled haloumi, poached egg, dahl (split peas), lemon dressing \$25 *gf, a-df, a-vv*

Fries \$12

The Emily. Kids ½ sausage, scrambled egg, toast \$10 *a-gf*

Kids pancakes. Gluten-free blueberry pancakes (2), fruit, maple syrup \$13

Lunch 11-15:00

Croquettes. Crumbed creamy chicken, whole grain mustard \$11 (2)

Bao bun. Shoot salad, bao sauce and chili peanuts.
Choice of pork belly or soy mushroom \$8 each

Soup of the day. Pumpkin, coconut, ginger served with ciabatta \$14 *vv, a-gf*

Momos' Dumplings. 4 vege and 4 pork steamed dumplings, sesame-coriander-coconut-tomato Nepalese sauce, chilli "crack" sauce (contains peanuts) \$15

TK sub. Sesame milk sub (25cm), crispy fried chicken, bacon, iceberg lettuce, aioli, crème fraiche, \$18
Vegetarian. roasted mushroom, crispy cauliflower

TKFC. TK-marinade fried chicken, chickpea crumb, lemon mayo \$18 *gf*

Chicken salad. TKFChicken, cold potato noodles, sesame Asian slaw, shredded leaves \$25 *gf*

Gnocchi. Agria potatoes, burrata fresh cheese, tomato salsa, back-garden green salsa, parmesan \$26 *v*

Market fish. Fresh slaw, black barley, lemon dressing, back-garden green salsa \$26 *df, a-gf*

Mixed leaf salad \$8

Ciabatta & butter \$8

Lunch

g gluten, d dairy, v vegetarian, vv vegan, f free, a available

Credit card payments incur a 1.95% bank fee — A surcharge of 15% applies on Public Holidays

WINE SELECTION

| | |
|---------------------------------------|----|
| <i>Whites</i> | |
| Bubbles | 10 |
| NZ Rose | 12 |
| NZ Chardonnay | 12 |
| NZ Sauvignon Blanc | 12 |
| Volcanic Hills Pinot Gris | 13 |
| Matawhero Chardonnay (vegan) | 15 |
| Craggy Range Sauv. Blanc | 15 |
| | |
| <i>Reds</i> | |
| NZ Syrah | 12 |
| NZ Pinot Noir | 14 |
| Craggy Range Te Kahu (Cabernet blend) | 15 |
| Rua Pinot Noir | 16 |

BEER on tap 10

| | |
|---|--|
| #1 Oregonian Amber Ale* Fortune Flavours 5.9% | |
| #2 | |
| #3 Garagista IPA* Garage Project 5.8% | |
| #4 Crisp beer lager* Garage Project 5% | |
| #5 Hāpi Daze pale ale* Garage project 4.6% | |
| #6 Fugazi hoppy ale* Garage Project 2.2% | |

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|------------------------------------|----|
| <i>Beer paddle of four samples</i> | 18 |
| <i>Beer jug 1 litre</i> | 20 |

BEER and cider bottled 10

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|--------------------------------|--|
| Corona 4.5% | |
| Steinlager <i>pure</i> 5% | |
| Heineken 5% | |
| Heneken <i>zero</i> | |
| Heineken <i>light</i> 2.5% | |
| Somersby blackberry cider 4.5% | |

BRUNCH COCKTAILS 17

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|---|--|
| Espresso martini | |
| <i>Vodka, espresso, kahlua</i> | |
| Daisy Sunday | |
| <i>Gin, pineapple, lime, honey, chamomile, basil, ginger</i> | |
| The Aviator | |
| <i>Gin, elderflower, honey, tonic, lemon, cucumber, basil</i> | |
| Tequila Tickler | |
| <i>Tequila, dry vermouth, pineapple, coconut water, lime</i> | |

MOCKTAILS 12

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| Wake-up call | |
| <i>Coconut water, cucumber, basil, lime, lemon syrup</i> | |
| Apple almighty | |
| <i>Apple, lime, mint, cinnamon</i> | |
| Ginger ninja | |
| <i>Ginger ale, fresh ginger, pineapple, basil</i> | |

ALMIGHTY JUICES 5.5

| | |
|--------------------------------|--|
| Beetroot, blackcurrant, ginger | |
| Carrot, orange, turmeric | |
| Guava, lime, basil | |

ALL GOOD ORGANICS SODAS 5

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|----------------|--|
| Karma kola | |
| Lemmy lemonade | |
| Gingerella | |

ATOMIC COFFEE

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|---------------------------------|-----|-----|
| Espresso, Long black, Americano | | 4 |
| Macchiato short/long | | 4 |
| Latte | | 5.5 |
| Cappuccino | 4.8 | 5.2 |
| Flat white | 4.8 | 5.2 |
| Piccolo | 4.5 | |
| Mochaccino | | 6 |
| Hot Chocolate | | 6 |
| Chai latte (sweet) | | 5.5 |

Extras 0.80

+ Soy milk, Almond milk, Coconut milk, Extra shot

FORAGE & BLOOM TEA 6SALVATION DEEPLY NOURISHING + RESTORING
*peppermint, kawakawa, nettle, dandelion*REVIVE GENTLY UPLIFTING + ENERGISING
*gunpowder green, lemon verbena*REPOSE CALMING, FLORAL + NATURALLY SWEET
*chamomile, lemon balm, rooibos, rose petals*BLOOM RUBY RED, TANGY + REFRESHING
*hibiscus flower, elderberries, rooibos*CLARIFY REFRESHINGLY ENRICHING + INVIGORATING
*ginkgo, yerba mate, lemon verbena, ginger*KLG ZESTY, SPICY + WARMING
*Kawakawa, lemongrass, ginger*ROASTED EARTHY, NUTTY + BITTER-SWEET
*dandelion root, freshly batch roasted*NURTURE NOURISHING, REVITALISING + SUBTLY SWEET
*Nettle, lemon balm, fennel, rose hips**g gluten, d dairy, v vegetarian, vv vegan, f free, a available*

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